

CLAIMS

1. A dry mix composition for use in a bakery product, comprising:
about 50% to about 80% flour;
a leavening system; and
about 0.01% to about 1.0% encapsulated acid; wherein the encapsulated acid having a mean particle size of about 150 microns to about 840 microns is selected from the group consisting of citric acid, fumaric acid, lactic acid, malic acid, phosphoric acid, sodium acid sulfate and mixtures thereof.
2. A bakery product produced by the dry mix composition of claim 1 having an extended yeast-free and or mold-free shelf life of at least 21 days.
3. A bakery product produced by the dry mix composition of claim 1 having an extended yeast-free and or mold-free shelf life of at least 30 days.
4. A bakery product produced by the dry mix composition of claim 1 having an extended yeast-free and or mold-free shelf life of at least 40 days.
5. A bakery product produced by the dry mix composition of claim 1 wherein the bakery product is a cake donut.
6. The dry mix composition of claim 1 additionally comprising a food grade organic acid selected from the group consisting of benzoic, propionic, sorbic and mixtures thereof.
7. The dry mix composition of claim 1 additionally comprising about 20% to about 40% sugar.
8. The dry mix composition of claim 1 additionally comprising about 2% to about 30% of a fat.
9. The dry mix composition of claim 1 additionally comprising about 0.01% to about 4% of an emulsifier.

10. The dry mix composition of claim 1 additionally comprising about 1% to about 8% of a humectant.
11. The dry mix composition of claim 1 additionally comprising about 0.05% to about 0.7% of a hydrophilic colloid.
12. The dry mix composition of claim 1 additionally comprising starch.
13. The dry mix composition of claim 1 additionally comprising nonfat dry milk solids.
14. The dry mix composition of claim 1 additionally comprising flavor agents.
15. The dry mix composition of claim 1 additionally comprising color agents.
16. The dry mix composition of claim 1 additionally comprising edible inclusions.
17. The dry mix composition of claim 1 wherein the dry mix is used to produce a fried bakery product.
18. The dry mix composition of claim 1 wherein the dry mix is used to produce a baked bakery product.
19. A batter composition for use in a bakery product, comprising:
about 10% to about 80% flour;
a leavening system;
about 0.01% to about 1.0% encapsulated acid; and
a moisture, in a ratio of about 50:1 to about 1:1;
wherein the encapsulated acid is selected from the group consisting of citric acid, fumaric acid, lactic acid, malic acid, phosphoric acid, sodium acid sulfate and mixtures thereof.
20. A bakery product produced by the batter composition of claim 19 having an extended yeast-free and or mold-free shelf life of at least 21 days.
21. A bakery product produced by the batter composition of claim 19 having an extended yeast-free and or mold-free shelf life of at least 30 days.
22. A bakery product produced by the batter composition of claim 19 having an extended yeast-free and or mold-free shelf life of at least 40 days.

23. The batter composition of claim 19 wherein the batter is fried to produce a fried bakery product.

24. The batter composition of claim 19 wherein the batter is baked to produce a baked bakery product.

25. The batter composition of claim 19 additionally comprising a food grade organic acid selected from the group consisting of benzoic, propionic, sorbic and mixtures thereof.

26. The batter composition of claim 19 additionally comprising about 2% to about 30% of a fat.

27. The batter composition of claim 19 additionally comprising about 0.01% to about 4% of an emulsifier.

28. The batter composition of claim 19 additionally comprising about 1% to about 8% of a humectant.

29. The batter composition of claim 19 additionally comprising about 0.05% to about 0.7% of a hydrophilic colloid.

30. The batter composition of claim 19 additionally comprising starch.

31. The batter composition of claim 19 additionally comprising nonfat dry milk solids.

32. The batter composition of claim 19 additionally comprising flavor agents.

33. The batter composition of claim 19 additionally comprising color agents.

34. The batter composition of claim 19 additionally comprising edible inclusions.

35. A method for preparing a bakery product, comprising the steps of:

A. providing a dry mix, said mix on a dry weight basis comprising:

about 50% to about 80% flour;

a leavening system; and

about 0.01% to 1.0% encapsulated acid;

B. forming a batter comprising;

said dry mix;

a moisture, in a ratio of dry mix to moisture of about 50:1 to about 1:1;

- C. allowing the leavening system to react in said batter;
- D. depositing individual-serving size portions of said batter into heated oil;
- E. deep-frying the batter in oil having a temperature of about 250°F to about 400°F (121°C - 204°C) to produce a fried bakery product, wherein the fried bakery product achieves an internal cooked temperature of about 160°F to about 180°F (71°C - 104°C); and wherein said fried bakery products have an yeast-free and mold-free shelf life of at least 21 days.

36. The method of claim 35 wherein the encapsulated acid of said dry mix is selected from the group consisting of citric acid, fumaric acid, lactic acid, malic acid, phosphoric acid, sodium acid sulfate and mixtures thereof.

37. The method of claim 35 wherein the encapsulated acid of said dry mix having a mean particle size of from about 150 microns to about 840 microns.

38. The method of claim 35 wherein the fried bakery products have a yeast-free and mold-free shelf life of at least 30 days.

39. The method of claim 35 wherein the fried bakery products have a yeast-free and mold-free shelf life of at least 40 days.

40. The method of claim 35 wherein the dry mix additionally comprises a food grade organic acid selected from the group consisting of benzoic, propionic, sorbic and mixtures thereof.

41. The method of claim 35 wherein the dry mix additionally comprises about 20% to about 40% of a sugar.

42. The method of claim 35 wherein the dry mix additionally comprises about 2% to about 12% of a fat.

43. The method of claim 35 wherein the dry mix additionally comprises about 0.01% to about 4% of an emulsifier.

44. The method of claim 35 wherein the dry mix additionally comprises nonfat dry milk solids.

45. The method of claim 35 wherein the leavening system is a chemical leavening system.

46. A method for preparing a bakery product, comprising the steps of:

A. providing a dry mix, said mix on a dry weight basis comprising:

about 10% to about 60% flour;

a leavening system; and

about 0.01% to 1.0% encapsulated acid;

B. forming a batter comprising:

said dry mix; and

a moisture, in a ratio of dry mix to moisture of about 35:1 to about 1.4:1;

C. allowing the leavening system to react in the batter;

D. depositing the batter into a baking container;

E. baking the batter in an oven having a temperature of about 300°F to about 450°F (148°C - 232°C) to produce a baked bakery products, wherein the baked bakery products achieve an internal cooked temperature of 160°F to about 220°F (71°C - 104°C).

47. The method of claim 46 wherein the encapsulated acid of said dry mix is selected from the group consisting of citric acid, fumaric acid, lactic acid, malic acid, phosphoric acid, sodium acid sulfate and mixtures thereof.

48. The method of claim 46 wherein the encapsulated acid of said dry mix having a mean particle size of from about 150 microns to about 840 microns.

49. The method of claim 46 wherein the baked bakery products have a yeast-free and mold-free shelf life of at least 30 days.

50. The method of claim 46 wherein the baked bakery products have a yeast-free and mold-free shelf life of at least 40 days.

51. The method of claim 46 wherein the batter additionally comprises a food grade organic acid selected from the group consisting of benzoic, propionic, sorbic and mixtures thereof.

52. The method of claim 46 wherein the dry mix additionally comprises about 20% to about 40% of a sugar.

53. The method of claim 46 wherein the dry mix additionally comprises about 2% to about 30% of a fat.

54. The method of claim 46 wherein the dry mix additionally comprises about 0.05% to about 4% of an emulsifier.

55. The method of claim 46 wherein the dry mix additionally comprises nonfat dry milk solids.

56. The method of claim 46 wherein the leavening system is a chemical leavening system.